

OPTIMA

2018 GEWÜRZTRAMINER DRY CREEK VALLEY

Vineyards

This Gewürztraminer was produced from fruit grown on the western side of Dry Creek Valley, 200 feet above the valley floor. This appellation has a diversity of microclimates and soil variations, which enable it to accommodate many different grape varieties. Gewürztraminer ripens beautifully in the warm, sunny days and cool, foggy mornings and nights

Winemaking

This dry white wine is crafted in Gewürztraminer's classic Alsatian style, The grapes are hand harvested, destemmed then lightly crushed. The grapes are allowed skin contact for six hours, then pressed to stainless steel tanks for fermentation. Wine is fermented at 50°F, then racked once fermentation is complete. In order to retain its natural, fresh, crisp acidity, this wine does not undergo malolactic fermentation.

Tasting Notes

This dry Gewürztraminer is a feast for the senses. A beautiful pale, light straw in color, this dry, Alsatian-style wine has delicate floral aromas of rose petal, pears, and tropical fruit. Peach blossoms, and spice complements the 2018 vintage's mouth-filling and rounded texture. The rich, crisp dry Gewürztraminer has explosive flavors of creamy peach, lychee, and honeydew melon. The mid-palate brings up spice notes with honey and ginger and a pinch of nutmeg. The wine finishes dry with crisp acidity.

TECHNICAL DATA:

Appellation: Dry Creek Valley
Blend: 100% Gewürztraminer's
Alcohol: 14.1%
RS: None

